



# Fish fillet tacos

## *Ingredients*

### Fish tacos:

- 8 tortillas made with MASECA® corn masa flour
- 2 fish fillets
- ½ cup of all-purpose flour
- ½ cup of beer
- 1 egg
- 2 tablespoons of vegetable oil
- ¾ cups of purple cabbage, thinly sliced
- ½ cup of lettuce, thinly sliced
- ½ carrot, shredded
- 2 tablespoons of olive oil
- 1 teaspoon of sugar
- 2 tablespoons of lime juice
- Salt and pepper to taste

### Serrano pepper mayonnaise:

- 1/2 garlic clove, finely minced
- 5 serrano peppers, deveined
- 3 tablespoons of olive oil
- 4 tablespoons of mayonnaise
- Salt and pepper to taste

## *Preparation*

### Fish tacos

1. Cut fish fillets in thin strips.
2. Coat the fish strips with flour to obtain perfect crunchy fish fillets.
3. Mix beer with all-purpose flour, add egg yolks and season with salt.
4. Heat oil in a pan for a few minutes.

5. Cover each one of the fish strips with the beer batter and then fry. Remove when golden brown and set aside on a paper towel to drain excess oil.
6. Make cabbage slaw by mixing cabbage, lettuce, carrot, lime juice, sugar, and olive oil.
7. Warm tortillas made with MASECA® and make the tacos placing the cabbage slaw first and then the fish fillets.

Serrano pepper mayonnaise:

1. Blend mayonnaise, garlic, and serrano peppers. While blending the ingredients, slowly incorporate olive oil and season with salt and pepper to taste.